BAR

FELIX

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Fruits de Mer

HUÎTRES
Oysters, served natural, mignonette 7.50ea

CAVIAR
30g black pearl Oscietra black 180
30g black pearl Oscietra gold 270

HOMARD
Rock lobster, dill mayonnaise 110/220

CRABE
Mud crab, Marie Rose sauce 90/180

CIGALES DE MER
Balmain bugs, Marie Rose sauce 37

CREVETTES
Tiger prawns, Marie Rose sauce 32

LE PETIT PLATEAU
4 oysters, scallop crudo, 100g Balmain bug, 4 mussels 75

LE FELIX PLATEAU
6 oysters, 200g prawns, 200g Balmain bugs, 6 mussels, 1/2 crab 189

LE GRAND PLATEAU
12 oysters, 200g prawns, 200g Balmain bugs, 6 mussels, 1/2 crab, 1/2 lobster 285

Hors d'oeuvre

Scallop crudo, espelette, chives, lemon vinaigrette 11ea

Escargot, garlic butter, parsley, baguette 19

Gougères, smoked ham, comtè, mustard 16

Crispy baby globe artichokes, sauce verte, buffalo curd 16

Chicken liver pâté cornichons, currants, brioche 19

LP's saucisson sec, cornichons 12

Entreés

Fig, witlof, Roquefort, walnut 26

Terrine campagne, pork, prune, cornichon, grilled sourdough 26

Hand cut steak tartare, free range egg yolk, chive, mustard, croutons 31/55

Soupe du jour 16

Provencal garlic prawns, lemon, parsley 30

Goats cheese, peach, mint, hazelnut, pickled shallot 26

Salmon gravlax, herb crème fraîche 30

Tomato, baby cucumber, avocado, tapenade, parsley, lemon 21

Plats Principaux

Chicken breast, baby leek, pea, baby gem, tarragon veloutè 49

Snapper, wilted greens, lemon beurre blanc, chive, salmon roe 58

Lamb rump, eggplant, fennel, mint, caper, anchovy, jus gras 56

Grilled Murray cod, basil, tomato, red capsicum, preserved lemon, olive oil 57

Herb gnocchi, zucchini flower, squash, goats curd, sugar snap, mint, caper 43

Plat du jour de bistro 47

Steak Frites

MINUTE STEAK
220g scotch fillet 50

ENTRECÔTE
300g Wagyu 4+ mbs scotch fillet 79

SIRLOIN
250g Wagyu 6-7 mbs 90

FILET MIGNON
200g Wagyu 7 mbs tenderloin 95

Plats à Partager

1kg Rib eye on the bone, wild mushroom, red wine jus 195

Roast duck crown, pomme sarladaise, paysanne vegetables, thyme jus 120

Garnitures

Mixed leaf salad, vinaigrette, herbs 16

Steamed green beans, caper, parsley, garlic 16

Ratatouille, green olive, basil 16

Dutch carrots, escabeche, saffron, parsley 16

Pomme purée 15

Pomme frites, tarragon mayonnaise 16

Béarnaise 9.50

menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food e allergen free. Card surcharge of 1.05% applies. Groups of 8 or more will incur a 10% service charge (Monday-Saturday), a surcharge of 10% will apply on Sundays, and 15% on public holidays.